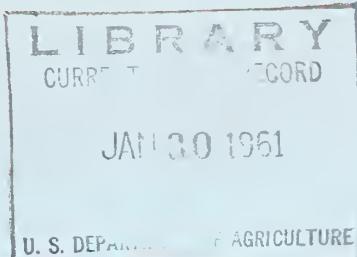


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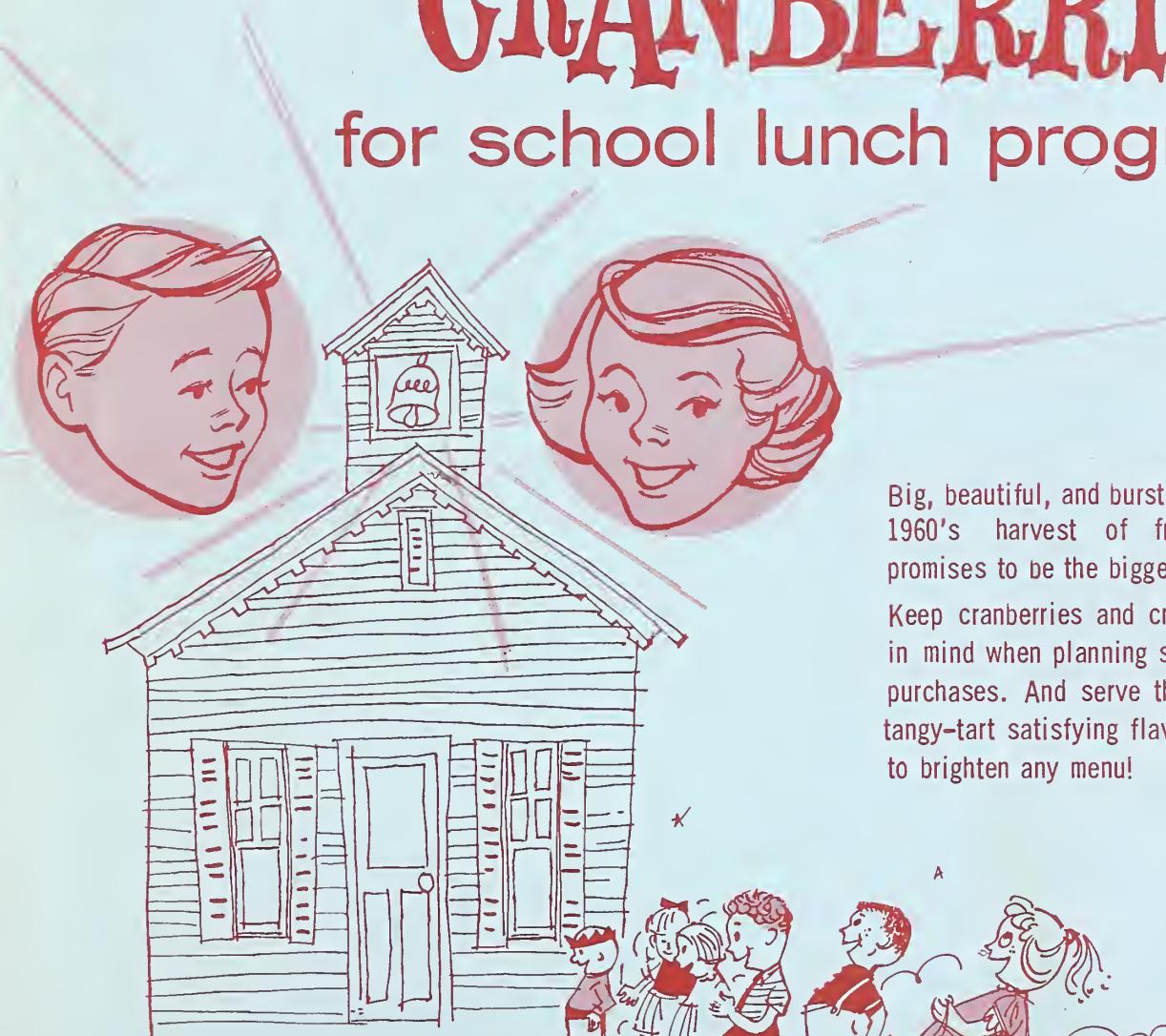
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COLORFUL CRANBERRIES

for school lunch programs



Big, beautiful, and bursting with flavor . . .
1960's harvest of fresh cranberries
promises to be the biggest ever.

Keep cranberries and cranberry products
in mind when planning school lunch food
purchases. And serve them often. Their
tangy-tart satisfying flavor is guaranteed
to brighten any menu!

U. S. Department of Agriculture
Agricultural Marketing Service
Washington 25, D. C.
AMS - 407 October 1960



COLORFUL CRANBERRIES for school lunch programs

CRANBERRY BETTY

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, coarsely ground.	5 pounds (1 gallon)	10 pounds (2 gallons)	1. Combine cranberries, sugar, and cinnamon. Let stand about 30 minutes.
Sugar	4 pounds (2 quarts)	8 pounds (1 gallon)	2. Add water and orange juice.
Cinnamon	1-1/3 tablespoons	3 tablespoons	
Water	2 cups	1 quart	
Orange juice . . .	1 quart	2 quarts	
Butter or margarine, melted.	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	3. Combine the fat and breadcrumbs.
Breadcrumbs, soft	2 gallons	4 gallons	4. Place half the cranberry mixture in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/4 quarts per pan. Spread with half the breadcrumbs, about 12 ounces or 1 quart 1-1/2 cups per pan. Add remaining cranberry mixture and top with remaining crumbs.
			5. Cover and bake at 375° F. (moderate) for 30 minutes. Uncover and continue baking until crumbs are brown, about 15 minutes.

Portion: 1 piece 2-1/2 x 2-3/4 inches --- provides 1/4 cup fruit.

CRANBERRY-APPLE CRUNCH

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar	2 pounds (1 quart)	4 pounds (2 quarts)	1..Boil sugar and water for 5 minutes.
Water	1 quart	2 quarts	2. Add cranberries and boil 5 minutes longer. Cool.
Cranberries . . .	2 pounds (2 quarts)	4 pounds (1 gallon)	3. Stir apples into cranberry sauce.
Apples, unpeeled, chopped.	3 pounds 8 ounces (2-1/4 quarts)	7 pounds (4-1/2 quarts).	4. Place in greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Rolled oats (uncooked).	1 pound (1 quart)	2 pounds (2 quarts)	5. Combine rolled oats, flour, brown sugar, and salt.
All-purpose flour, sifted.	6 ounces (1-1/2 cups)	12 ounces (3 cups)	6. Add the melted fat, mixing until crumbly.
Brown sugar . . .	1 pound 3 ounces (2-1/2 cups, packed)	2 pounds 4 ounces (1-1/4 quarts, packed)	7. Sprinkle over apple-cranberry mixture.
Salt	1 tablespoon	1 ounce (2 tablespoons)	8. Top with nut meats.
Butter or margarine, melted.	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	9. Bake at 350° F. (moderate) for 1 hour.
Nut meats, chopped.	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	

Portion: 1 piece 2-1/2 x 2-3/4 inches --- provides 1/4 cup fruit.

CRANBERRY UPSIDE-DOWN CAKE

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, finely ground.	3 pounds 12 ounces (3 quarts)	7 pounds 8 ounces (1-1/2 gallons)	1. Combine cranberries, sugar, and orange juice.
Sugar	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	2. Bring to boiling and simmer for 7 minutes.
Orange juice . . .	2 cups	1 quart	3. Pour into greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/2 quarts per pan.
Cake flour, sifted	1 pound 2 ounces (1-1/4 quarts)	2 pounds 4 ounces (2-1/2 quarts)	4. Sift flour and baking powder together three times.
Baking powder . .	1-2/3 tablespoons	1-1/2 ounces (1/4 cup)	
Eggs	2-2/3 cups (13)	1 quart 1-1/2 cups (26)	5. Beat eggs until very thick and light (about 10 minutes by hand or 5 minutes at medium speed in mixer).
Sugar	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)	6. Add sugar gradually, beating until well blended.
Lemon juice . . .	3 tablespoons	1/3 cup	7. Add lemon juice. 8. Fold in the flour-baking powder mixture gradually.
Milk, hot	2 cups	1 quart	9. Add milk and mix quickly until batter is smooth. 10. Pour batter over cranberry mixture, about 2 quarts per pan. 11. Bake at 350° F. (moderate) for 50 minutes.

Portion: 1 piece 2-1/2 x 2-3/4 x 2-1/2 inches . . . provides 1/4 cup fruit.

CRANBERRY WHIP

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries	4 pounds (1 gallon)	8 pounds (2 gallons)	1. Cook cranberries in water for 8 minutes.
Water	4-1/2 cups	2-1/4 quarts	2. Remove from heat and press through sieve.
Gelatin (unflavored)	2 ounces (6 tablespoons)	4 ounces (3/4 cup)	3. Soften gelatin in cold water and add to the cranberries.
Water, cold	1-1/2 cups	3 cups	4. Add sugar and mix well.
Sugar	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	5. Chill mixture until it begins to thicken.
Egg whites	2 cups (16)	1 quart (32)	6. Beat egg whites until stiff but not dry.
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	7. Add sugar and beat well.
Lemon juice	1/4 cup	1/2 cup	8. Fold in the thickened cranberry mixture and lemon juice.
			9. Portion into individual molds with a No. 8 scoop (1/2 cup). Chill.
			10. Serve with custard sauce

Portion: 1/2 cup (2-2/3 ounces) . . . provides 1/4 cup fruit.

CRANBERRY ORANGE-PIE

INGREDIENTS	10 PIES (9-INCH)	DIRECTIONS
Orange juice	1-1/2 quarts	1. Combine orange juice, tapioca, and salt.
Quick-cooking tapioca	9 ounces (1-1/2 cups)	2. Boil for 5 minutes, stirring constantly. Remove from heat.
Salt	1 teaspoon	3. Add sugar and stir to blend.
Sugar	6 pounds 8 ounces (3-1/4 quarts)	
Cranberries, coarsely ground or chopped.	8 pounds (2 gallons)	4. Combine cranberries, fat, and orange rind with the tapioca mixture.
Butter or margarine	4 ounces (1/2 cup)	5. Bring to a boil and cook for 10 minutes, stirring frequently. Cool.
Orange rind, grated	1-1/3 tablespoons	
Pastry shells (9-inch), baked.	10 single crusts	6. Fill baked pastry shells with fruit mixture, using about 1 pound 10 ounces or 1-3/4 quarts per pie.
Meringue		7. Cover pies with meringue.
		8. Bake at 350° F. (moderate) for 12 minutes or until meringue is firm and browned.

Portion: 1/7 pie . . . provides 1/3 cup fruit.

CRANBERRY APPLE-PIE

INGREDIENTS	10 PIES (9-INCH)	DIRECTIONS
Apples (tart), peeled and sliced.	7 pounds 8 ounces (1-3/4 gallons)	1. Combine apples, cranberries, sugar and cornstarch and let stand for 15 minutes.
Cranberries, coarsely chopped.	4 pounds (1 gallon)	
Sugar	6 pounds 4 ounces (3 quarts 1/2 cup)	
Cornstarch	1 pound (3-1/2 cups)	
Pastry	10 double crusts	2. Line 9-inch pie pans with pastry. 3. Fill with apple-cranberry mixture, about 1 pound 14 ounces or 1 quart per pie. 4. Cover with top crust, moisten edges, and seal well. 5. Bake at 400° F. (hot) for 50 minutes.

Portion: 1/7 pie . . . provides 1/3 cup fruit.

For additional recipes using cranberries see Recipes Type A School Lunch PA 271 published by the United States Department of Agriculture.

STEAMED CRANBERRY PUDDING C-28
CRANBERRY CRUNCH C-39

JELLIED CRANBERRY FRUIT
SALAD E-21

